

A La Carte Sample Menu

(Subject to Change)



Starters

Duo of Cromer Crab; Crab Cake, Garlic Crab Claw & Avocado Puree,
Remoulade **9.5**

8 Hour Braised Swannington Short Rib of Beef, Maple Syrup,
Toasted Pecans, Crispy Pancetta **7.5**

Harissa & Garlic Crevette Prawns, Charred 'Our Farm' Asparagus,
Gem Lettuce, Bloody Mary Aioli **8.5**

Crispy Fried Falafel, Binham Blue Snow, Tzatziki Yoghurt, Beetroot Relish **6**

Sautéed Cod Cheeks, Chorizo, Spring Onion, Red Pepper Puree **7.5**

Heirloom Tomatoes, Dehydrated Olives, Crumbled Goats Cheese, Sage Crumb,
Forum Vinegar **7**

WSS Surf & Turf; Pan Roasted Belly of Pork, Salt & Pepper Calamari,
Plum Puree **7.5**

Chargrilled Rare Fillet of Beef, Rocket, Shaved Parmesan, Balsamic,
Crispy Shallots **8.5/14**

Mains

Beer Battered Longshore Cod Marinated with Preserved Lemon & Parsley,
Curried Mayonnaise, Ingham Chips, Charred Lime **14.5**

Roasted Spiced Cauliflower, Courgette Pakora, Tzatziki, Aromatic Cous Cous,
Toasted Almonds, Courgette Puree **12.5**

WSS Burger; Chargrilled Beef Patty, Guacamole, Parma Ham, Emmental Cheese,
Dill Pickle, Gem Lettuce, Smoked Garlic Aioli, Brioche Bun,
House Slaw, Skinny Fries **15**

Chargrilled Fillet of Beef, Tarragon Butter, Spinach,
Wild Mushrooms, Dauphinoise Potatoes **23**

Charred 'Our Farm' Asparagus, Crushed Harissa Sweet Potato,
Crispy Quail Eggs, Basil & Coconut Sauce **12.5**

Crispy Fried Buttermilk Chicken Strips, Smoked BBQ Molasses
& Pancetta Beans, Skinny Fries **14.5**

Pan Seared Sea Bass, Norfolk Asparagus, Tomato & Red Pepper Gnocchi,
Pearl Barley Risotto, Beurre Blanc **17**

Soy & Pomegranate Duck Breast, Saffron Sautéed Potatoes,
Confit Beetroot, Tenderstem Broccoli, Plum Jus **18.5**

Pan Roasted Pancetta Wrapped Pork Tenderloin, Cauliflower & Truffle Puree,
Pork Belly & Black Pudding Croquette, Salt Baked Celeriac **17.5**



Sides

'Our Farm' Sambuca Courgettes **4**

'Our Farm' Hand Cut Chips **3.5**

Skinny Fries **3.5**

Dauphinoise Potatoes **4**

House Slaw **3**

Smoked BBQ Molasses & Pancetta Beans **4**

Charred 'Our Farm' Asparagus, Mixed Leaves, Shaved Pecorino **4**

Desserts

White Chocolate & Strawberry Cheesecake, Oat Crumb, Popping Candy Crystals,
Home Made Strawberry Sorbet **7**

Frozen Banana Parfait, Caramelized White Chocolate Mousse,
Honeycomb, Pistachio Snow **6.5**

The Cheese Truckle - Hand Made Biscuits, Norfolk Dapple, Baron Bigod,
Binham Blue & Tomato Chutney **7.5**

Passion Fruit Crème Brulee, Raspberry Sorbet, Pistachio Snow **7.5**

WSS Chocolate Fondant, Cherry Puree, Peanut Butter Ice Cream,
Chocolate Soil **7.5**

'Quady Estate, Starboard Batch 88' -
Rich & Spicy, Blackberry, Raisin & Chocolate Truffle Flavours. 50ml **4.9**

'Quady Estate, Starboard Vintage 2006' -
Cherries & Vanilla with a Long Smooth Finish with Silky Tannins. 50ml **6.9**

*These Two Multi Award Winning Californian Ports Amazing Alongside
Our Local Cheeses.*

'Elysium Black Muscat 2015' - Packed with Rich Velvety Fruit.
Perfectly Partners Our Chocolate & Salted Caramel Fondant.
Glass 100ml **7** Bottle 375ml **24**

Coffees & Cognac

Breakfast/Earl Grey/Peppermint/Organic Green **2**

Espresso **2** / Double Espresso **2.5** / Americano **2** / Cappuccino **2.5**
Latte **2.5** / Flat White **2.5** / Mocha **3** / Hot Chocolate **3**

Courvoisier VS - Complex with Good Depth **4.5**

Remy VSOP - Silky & Well Rounded **6.5**

Courvoisier XO - Full Bodied Yet Exceptionally Smooth **12**